



## INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

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<b>(21) International Application Number:</b> PCT/GB00/00654 <b>(22) International Filing Date:</b> 24 February 2000 (24.02.00)  <b>(30) Priority Data:</b> 9904251.7 24 February 1999 (24.02.99) GB  <b>(71) Applicant (for all designated States except US):</b> ZYLEPSIS LIMITED [GB/GB]; 6 Highpoint, Henwood Business Estate, Ashford, Kent TN24 8DH (GB).  <b>(72) Inventors; and</b> <b>(75) Inventors/Applicants (for US only):</b> CHEETHAM, Peter, Samuel, James [GB/GB]; 3 Wallace Close, Tunbridge Wells, Kent TN2 5HW (GB). GRADLEY, Michelle, Lorraine [GB/GB]; 22A Nunnery Road, Canterbury, Kent CT1 3LU (GB). SIME, John, Thomas [GB/GB]; "Lallans", 31A Canon Woods Way, Kennington, Ashford, Kent TN24 9QY (GB).  <b>(74) Agents:</b> STUART, Ian et al.; Mewburn Ellis, York House, 23 Kingsway, London WC2B 6HP (GB).		<b>(81) Designated States:</b> AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).  <b>Published</b> <i>With international search report.</i>
<b>(54) Title:</b> FLAVOUR/AROMA MATERIALS AND THEIR PREPARATION  <b>(57) Abstract</b>  Flavour components, particularly for a vanilla composition, are produced by essentially natural methods employing biotransformation of plant-derived materials. Ferulic acid, a component of many plant cell walls, may be converted into vanillin, directly or indirectly. A plurality of such compounds may undergo bioconversions to produce components of a flavour composition.		